

BEACH HOUSE RESERVE MERLOT 2017

Area:	Gimblett Gravels
Alcohol:	12.5%
PH:	3.70
Total Acidity:	5.6g/l
Residual Sugar:	<1g/l

Handpicked on March 25th our Merlot was de stemmed and put into small open topped fermenters. The wine was gently plunged and pumped over throughout fermentation to aid flavour and colour extraction. After spending a full month on skins the wine was pressed off into barrel.

Our 2017 Reserve Merlot has intense aromatics of black doris plum and blackberries intermingling with earthy spice and cinnamon. The aroma's on this wine are already very complex upon its release and will only continue to evolve over time. Rich and mouth-filling across the palate with penetrating flavours of plums and spice all beautifully held together by just the right amount of fine French oak.

This Merlot is a stunner and one that we are proud to call our own. This is already drinking wonderfully but will still become more complex and interesting over the next decade.

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